

ABSTRACT

A method for making a simulated crustacean-meat product is disclosed. In a preferred embodiment for making a simulated crab-meat product, this method comprises the steps of: (1) providing a supply of "dry" scallop adductor muscles or scallop meat, (2) exerting forces on the surfaces of these muscles so as to break them along their natural lines of separation so as to form smaller, natural pieces that are comparable in volume to that of the crab-meat whose appearance the smaller, natural pieces are intended to simulate, and (3) cooking these smaller, natural pieces in a manner similar to that used to cook the crab-meat whose taste and feel is to be simulated by these smaller, natural pieces.